

USPH Inspection - M/S Norwegian Sea – February 13, 2003

Statement of Corrective Action

The following action has been taken to correct each of the deficiencies noted during the sanitation inspection conducted on board the vessel M/S Norwegian Sea on February 13, 2003 in the port of Miami.

No.	Ref. No.	Item	Corrective Action
1	33	PROVISIONS-GENERAL There was ice present on the deck under the condenser units of most of the walk-in freezer	Corrected.
2	21	COLD ROOMS-GENERAL The condenser units in many of the cold rooms throughout the vessel had exposed piping, and other difficult to clean feature	St steel plates in order trough purchasing. Will be mounted when received. (Promised Two weeks).
3	27	PROVISIONS / DRY STORE ROOM #12 The fan guard of the condenser unit was heavily soiled with dust.	We have ordered new fan guard. Was cleaned 3/3 2003
4	33	PROVISIONS / VEGETABLE WALK-IN The deckhead in the back area had open seams where the profiles had been removed. These seams were filled with sealant making area difficult to clean. Additionally there was liquid dripping from the deckhead; the cause of the water not clear	Water came from leak pipe. Is repaired.. The open seams have to bee covered with new st. steel strip made by Norse Diesel. should be delivered next week and than mounted.
5	20	PROVISIONS / ICE BLOCK WALK-IN The fixed metal box used to store ice cream was not equipped with a drain to allow for easy cleaning	Corrected.
6	27	PROVISIONS / ICE BLOCK WALK-IN The interior of the box used to store ice cream was soiled with food residue	Cleaned.
7	34	PROVISIONS / BAR MAIN STORES There was liquid dripping from a deck head access hatch. The cause of the leak was not clear.	Condensation from Freon pipes. New isolation work in progress.
8	21	COLD ROOMS – GENERAL Numerous of the condenser fan guards had peeling paint making them difficult to clean	Here we have order new fan guards. In progress
9	21	CREW MESS / AFT INTERNATIONAL MESS There were open seams at the ends of the buffet back splash where it was attached to the bulkhead.	Corrected acc. To St. Chief Eng.

10	33	CREW MESS ROOMS - GENERAL Not all of the decks in front of the buffet lines had hard, durable deck coverings. In the staff mess the deck tiles were damaged.	Vinyl tiles in staff mess are being removed and replaced with linoleum cover.
11	21	STAFF MESS There was an open seam between the buffet line and the bulkhead making the area difficult to clean	Corrected acc. To St. Chief Eng.
12	19	STAFF MESS The drain lines from the cold top did not drain through an air-break to the waste water system.	Corrected acc. To St. Chief Eng.
13	34	STAFF MESS There was no drain line for the Bain Marie the attendants have to manually bail the water out of the Bain Marie	Corrected acc. to St. Chief. Eng.
14	16	PRODUCTION GALLEY There was no monitoring record that indicated the temperature of the hot foods placed in the blast chillers reached 70°F within 2 hours and 41°F within 4 additional hours. No food temperature violation werer noted during the inspection, but one food item of the concern was prime ribs that were noted in the provision meat freezer.	Blast Chiller temperature log has been placed and monitored by all station heads and sanitation supervisor.
15	20	COLD PANTRY One of the doors of the under counter refrigerator #5 did not stay closed. The ambient air temperature indicated the internal temperature was about 50°F No food was stored in this unit at the time and the refrigeration engineer was called to repair the door.	Maintenance. Corrected on the spot during inspection.
16	36	POTWASH AREA The light level over the pot washing machine did not appear to be 220 LUX	Lights are ordered by Chief electrician trough purchasing. See P.O. When arrive, will be installed, and this should meet the 220 Lux demand.
17	21	MAIN GALLEY DK#4- HOT GALLEY There were open seams on the grab handles of the ranges were not easy to clean	Maintenance. Removed the grab handles and was clean regularly by the utilities as part of special cleaning schedule given by the sanitation supervisor and monitored by the 2 nd sanitation.
18	27	MAIN GALLEY DK#4-HOT GALLEY The open seams on the grab handles of the ranges were heavily soiled with old grease	Corrected. Crew was instructed to do better cleaning.

19	20	MAIN GALLEY DK#4-HOT GALLEY The door area of the reach-in refrigerator C was damaged. One side was out of order due to a fire caused by the heat tape around the door but the other side was still in use.	Refrigeration engineer has this on his work list, and repair is in progress.
20	20	MAIN GALLEY DK#4/COLD SERVICE LINE The reach in refrigerator 7 in the four seasons cold service line had damaged shelf supports making the area difficult to clean.	Shelf support changed / repaired.
21	20	FOOD SERVICE GENERAL The food contact surfaces of the older equipment had exposed wires, holes, gaps and seams, and other difficult to clean features.	Corrected acc. to St. Chief Eng.
22	21	FOOD SERVICE GENERAL The non-food contact surfaces of equipment have holes, gaps and seams, exposed wires, and other difficult to clean features.	Corrected acc. to St. Chief Eng.
23	33	FOOD SERVICE - GENERAL The bulkheads, deck heads and decks have gaps, seams, exposed piping, broken and cracked deck tiles, and other difficult to clean features.	Stainless steel bars are ordered and received . Mounting work to close seals and gaps/pipes are in progress
24	22	BIG APPLE - DISHWASH The final rinse nozzles had an erratic spray pattern	Tested and monitored – ok.
25	20	BIG APPLE BEVERAGE STATION The dispensing tube out of the bulk milk container was not an inch in length beyond dispensing mechanism.	Monitor all bulk milk container and give proper instructions to all assigned personnel for proper length of dispensing tube.
26	21	BIG APPLE –BUFFET LINE The front of the Garland unit was difficult to clean	The front will be changed. In progress.
27	27	BIG APPLE – BUFFET LINE The non- food contact surface of the Lang Flat top was soiled.	Corrected. Crew was instructed to do better cleaning.
28	33	BIG APPLE - GALLEY The tiling underneath the combi oven was in poor condition.	On going maintenance.

29	33	BIG APPLE - GENERAL Gaps and seams were noted in several areas in cabinets, bulkheads and deck heads	Corrected acc. to St. Chief Eng.
30	28	BIG APPLE – BUFFET LINE The bowls stored on the line were not inverted	Crew given proper instruction in how to store item.
31	33	BAR - GENERAL The poured flooring located in the bars is not easily cleanable	Old paint to be removed, and re-painted. In progress.
32	16	BIG APPLE – TIME MANAGEMENT PLAN There was no indications that temperatures were taken when food was taken out of either Hot or cold holding. The crew did not indicate if temperatures were being taken.	Monitored and temperature checking was done and monitored by the working chef and all cooks assigned to this station.
33	09	SPA'S There were numerous days when the bromine level was less than 4 PPM. During these times there was no notations of any action being taken.	Corrected. Misunderstanding by deck crew due to wrong info in log. Crew instructed accordingly.
34	10	SPA'S During the times when the log states that the level is less than 4 PPM there was no notation of any action being taken.	Corrected. Crew informed that action taken when Jacuzzi closed, for any reason, must be entered in the log.
35	41	POTABLE WATER The base of the first landing in the decorative fountain was filthy	Cleaned.
36	20	BIG APPLE-DISHWASH The pancake dispenser had dents which made this difficult to clean	Replaced
37	41	VENTILLATION The design of the current condensate pans do not drain completely, however the ship does have a cleaning and maintenance plan to address this. This units are cleaned with an algaecide.	The units are cleaned with Alegard, and we are recommended to add bromine tablets to the drain. In progress
38	02	DISCO BAR One of the multiflo dispensing units was severely chipped.	Waiting for Vitality to come onboard. Will also look at other dispensing units onboard.
39	*	Corrective Action Statement In developing the corrective action statement for this inspection, critical – item deficiencies (designated with yes in critical column (worth 3-5 points), whether debited or not, should include standard operating procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency.	

